

The Judge's Daughter: JUSTICE OF THE PIES

WRITTEN BY PAMELA BUCHMEYER

THANKSGIVING PIES ARE SO DELICIOUS that I'd just as soon skip all the rest of the meal. That's one reason I bought Maya-Camille Broussard's new cookbook *Justice of the Pies: Sweet and Savory Pies, Quiches, and Tarts plus Inspirational Stories from Exceptional People: A Baking Book*. The other reason is that she wrote it in honor of her late father, a criminal defense lawyer and "pie master" who loved to bake for family and friends and no doubt as relief from courthouse stress.

My father couldn't cook much beyond frozen dinners; his favorites were Marie Callender's chicken pot pies. But I'm honored to write in his memory as well. The late Judge Jerry L. Buchmeyer wrote a humor column for the *Texas Bar Journal* for 28 years.

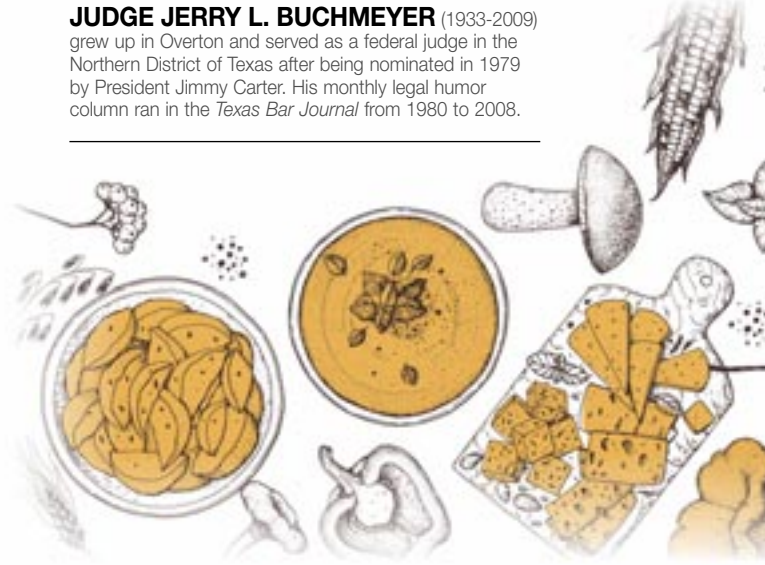
Chef Broussard's eatery in Chicago is also called Justice of the Pies, and she's featured on the Netflix series *Bake Squad*. Her book is a welcome addition to my collection of oddball legal-themed cookbooks. Yes, there really is such a thing!

Cookbooks were great fundraisers for legal nonprofits. Even the U.S. Supreme Court has one (see below) and more recently, cookbooks have become passion projects for judges and lawyers.

"Courthouse Cuisine" is what I call this genre of culinary publishing, and this month I'm serving up a tasty sample. The most important ingredient for these cookbooks is always a clever title. Plus, I relish a noble cause, a dash of vintage appeal, and whenever possible, the added seasoning of a Texas connection. The results are savory and sweet—something for which I am truly grateful. Voila, justice is served.

I'd love to hear from you, especially if you've got a culinary contribution. Contact me at pambuchmeyer@gmail.com.

JUDGE JERRY L. BUCHMEYER (1933-2009) grew up in Overton and served as a federal judge in the Northern District of Texas after being nominated in 1979 by President Jimmy Carter. His monthly legal humor column ran in the *Texas Bar Journal* from 1980 to 2008.



Legal Eats

Here are a few of the titles in my unique and growing collection of legal-themed cookbooks. Unfortunately (or not) space does not permit printing actual recipes.

A Cookbook for People Who Hate Lawyers: How to Become a Great Cook and Avoid Lawyers, by Stuart Faber, 2021

The author shares recipes developed from his 1940s Midwestern childhood to his world travels, plus tips from years as a seasoned litigator about how to never need an attorney. The publisher is correct: "This is a book, like no other."

Culinary Justice, A Cookbook for People Who Can't Stomach Lawyers, by Karen Pordum, 1996

The author is a litigator and a legal recruiter who wrote a great introduction: ". . . many of us [lawyers] are obnoxious, pretentious and unlikeable . . . and the only way we can get other people to eat with us is to cook for them."

LegalEats: A Lawyer's Lite Cookbook, by Flavia Tuzza, 2000

Recipes plus legal cartoons and humorous quotes. Must try: Legal Lasagna, Libelously Light Strawberry Cheesecake, and Prosecutor's Pizza (pound your dough like your worst adversary).

A Piece of Cake

Gavelling Gourmet, by Anne Lieben, and published by the Lawyers Wives Omaha Nebraska

No publishing date but what a title!

The Attorney's Appetite, A Compendium of Dishes Favored by Members of the Bench and of the Bar, by the Women's Division of the Legal Aid Society New York, 1969

Favorite recipes: Maine Fiddleheads and Crabmeat Velma.

The Law and the Palate, by Lawyer's Wives of Greater Milwaukee, 1966, and *The Law and the Palate*, by the Lackawanna Lawyers' Auxiliary in Scranton, Pennsylvania, 1990 (featuring a lovely recipe for pretzel Jell-O salad).

Reminds me of my mother's years as a member of the Dallas Lawyer's Wives Club. These social/philanthropic clubs for legal spouses were popular throughout the U.S. in the 1950s through early 1970s (a different era).

In the Soup

The Watergate Cookbook, by N. Y. Alplaus, 1973

A hard to find classic! Written, it is whispered, by either someone who was "deep in the soup" of Watergate and needed



royalties to pay lawyers, or by a Washington hostess who lost her seat at the table post-Nixon. Cooking tip: whenever a pot boils over and loses its lid, be prepared to show you had nothing to do with it as you were watching TV. Featured recipes: Nixon's Hot Cross Bread; Liddy's Fool-Proof Devil's Food Cake; Kissinger's Snow-White Capers.

A Taste of Justice, Minnesota Lawyers Cookbook, 2001

Best disclaimer ever! "Because the Board of Judicial Standards advised there may be potential conflicts of interest (a position we disagree with but will respect), we decided not to print recipes from the Bench."

Courthouse Cuisine

The Food Court: A Collection of Courthouse Recipes, by the Dougherty County Law Library, Albany, Georgia, 2016

The Past . . . and Repast, by Gordon A. Cotton, 2009, benefiting the Vicksburg Old Courthouse Museum in Mississippi

Justice is Served: A Cookbook to Benefit the University of Wyoming Law Library, 1988

Best recipes names! Prima Facie Primavera Salad, Stop & Frisk Carmelcorn, and Res Ipsa Chocolate Chip Cookies.

Collin County Courthouse Cookbook: Sesquicentennial 1836-1986, by Bill Roberts, 1986

I absolutely love cookbooks benefiting historical courthouses. Note: The courthouse crowd in Collin County published several volumes of this cookbook. This one is my favorite.

No Fault Cooking by the American College of Trial Lawyers, Robert L. Clare, 1998

Food Court

From the Kitchen to the Courtroom: Doing Justice to Pasta, by Judge Patricia Di Mango, 2021

Di Mango starred on the CBS show *Hot Bench* and then joined her mentor Judge Judy Sheindlin on Amazon for *Tribunal*.

Cooking with an Accent: An Immigration Lawyer's Cookbook, by Mira Mdivani, 2005

An immigration attorney in Kansas City presents recipes, both exotic and familiar, from all over the world, plus coming-to-America stories of family, hardship, love, and the American dream.

From Courtroom to Cucina: 70 Authentic Recipes that Took Me from Litigation to Salivation, by Danielle Caminiti, 2021

A former prosecutor in Kings County, New York, Caminiti made the best of the 2020 global pandemic and courthouse closures by reinventing herself and pursuing her passion—cooking!

Bigger Fish

Justice is Served: A Tale of Scallops, the Law, & Cooking for RBG, by Leslie Karst, 2023

The author finagled her way into hosting a dinner for former U.S. Supreme Court Justice Ruth Bader Ginsburg and Ginsburg's husband, Martin, a noted tax lawyer and gourmand.

Chef Supreme, by the spouses of the justices of the U.S. Supreme Court.

A tribute to the late Martin Ginsburg with recipes, photos, and fond tales.

Table for 9: Supreme Court Food Traditions & Recipes, by Clare Cushman (with a foreword by Ruth Bader Ginsburg), 2018

A fascinating history of the court as told through menus and food traditions. Outstanding photos and more.

Final food for thought. At a fundraiser in Philadelphia, "chefs" from some of the city's finest law firms gathered to compete in a tasty competition. A cookbook quickly followed, and a grand idea was whipped up, which arguably, many more of us legal professionals could prepare. **TBJ**



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is an attorney and award-winning writer who lives in Dallas and Jupiter, Florida. Her work-in-progress is a humorous murder mystery, *The Judge's Daughter*. She can be contacted at pambuchmeyer@gmail.com.